Easy-Bake Ultimate Oven

Gather your ingredients
& start baking!

Chocolate Chip Cookies

Makes 12 bite-size cookies

Included:
- baking pan
- pan tool
- 1 EASY-BAKE chocolate chip cookie mix

From your kitchen:
- cooking spray
- measuring spoons
- mixing bowl
- kitchen timer
- water
- plastic sandwich bag *(optional)*
- wax paper or plastic mat
- spoon or spatula
- paper towels
- scissors *(optional)*

1 Plug in your EASY-BAKE® Ultimate Oven, and turn it on.
Preheat for 20 minutes.

2 Spray the baking pan with cooking spray, and spread it evenly.
Set aside.

3 **Make the dough:** Pour 1 chocolate chip cookie mix and 1 teaspoon of water into a bowl.

4 Stir and press the mixture together to form the dough.

5 Roll the dough into a ball, and split it evenly into 12 smaller balls.

6 Place the dough balls on the baking pan, and lightly press each one to flatten.

7 Place the baking pan in the baking slot.

8 Use the pan tool to push the pan into the baking chamber. **Stop when the baking line on the handle lines up with the edge of the baking slot.**

9 Bake for 9 minutes.

10 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for 5 minutes. **Do not leave pan tool in oven.**

11 Use the pan tool to slide the baking pan out of the oven.
When finished, turn off and unplug oven.

12 Enjoy!

Pan in cooling chamber

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 10 and 11, and start again.

Tip: If the dough is too sticky, you can spoon it into a plastic sandwich bag from home, cut one corner with scissors, and squeeze drops of dough onto the pan.

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Tip: For extra style, spoon frosting into a plastic bag, cut a small hole in one corner, and squeeze swirls of frosting onto cupcakes. Start on the outer edge of each cupcake and squeeze out frosting in a spiral pattern toward the center.

Red Velvet Cupcakes

Makes 12 mini cupcakes, baked 6 at a time

Included:

- cupcake pan
- baking pan
- pan tool
- cupcake wrappers
- 1 EASY-BAKE red velvet cake mix
- 1 EASY-BAKE pink frosting mix
- 1 EASY-BAKE rainbow sugar crystals packet

From your kitchen:

- cooking spray
- measuring spoons
- mixing bowls
- kitchen timer
- water
- plastic sandwich bag *(optional)*
- wax paper or plastic mat
- spoons or spatulas
- paper towels
- scissors *(optional)*

1 Plug in your EASY-BAKE® Ultimate Oven, and turn it on.

Preheat for 20 minutes.

2 Spray the cupcake pan with cooking spray, and spread it evenly.

Set aside.

3 **Make the batter:** Pour 1 red velvet cake mix and 1 tablespoon of water into a bowl.

Stir until smooth.

4 Use **half** of the batter to fill the cupcake pan (save the other half for your second batch). Do not fill higher than top of pan.

5 **Place the cupcake pan on the baking pan.**

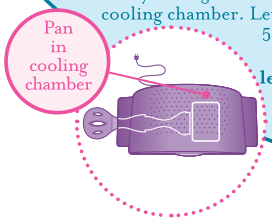
Then place the baking pan in the baking slot.

6 Use the pan tool to push the pan into the baking chamber. **Stop when the baking line on the handle lines up with the edge of the baking slot.**

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 8 and 9, and start again.

7 Bake for 10 minutes.

8 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for 5 minutes. **Do not leave pan tool in oven.**



9 Use the pan tool to slide the baking pan out of the oven.

Repeat steps to make 6 more cupcakes.

When finished, turn off and unplug oven.

10 **Make the frosting:** Pour 1 pink frosting mix and 1 teaspoon of water into a bowl.

Stir until smooth.

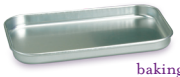
11 Spread frosting over the tops of cooled cupcakes.

12 Sprinkle the frosted cupcakes with sugar crystals, and serve them in paper wrappers.

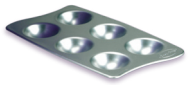
Enjoy!

Get Everything Together

Here's everything you'll need to bake your cupcakes and cookies!



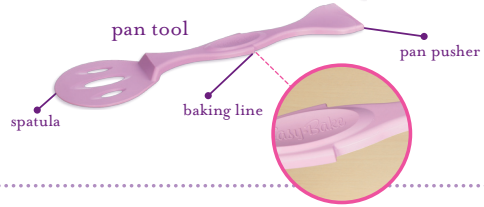
baking pan



cupcake pan

1 chocolate chip cookie mix
1 red velvet cake mix
1 pink frosting mix
1 rainbow sugar crystals packet

Easy-Bake® Ultimate Oven



cupcake wrappers
(DO NOT use in oven)

From Your Kitchen:

- water
- cooking spray
- measuring spoons
- mixing bowls
- spoons or spatulas
- kitchen timer
- paper towels
- plastic sandwich bags *(optional)*
- scissors *(optional)*
- wax paper or plastic mat

My Wish List:

Look for these refill packs and more!

☐ Chocolate Chip & Pink Sugar Cookies *Mixes*

☐ Red Velvet Cupcakes *Mixes*

☐ Cheese Pizza *Mixes*

☐ Dessert Dippers *Mixes*

Each sold separately. Subject to availability.

Be Safe

Before you start baking, check out these simple safety tips and reminders.

ELECTRICAL REQUIREMENTS: 120 Volts AC only – 60 Hz. 100 Watts

⚠ DANGER: To prevent electric shock, do not immerse oven in water; wipe clean with a damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced. (See back page for company contact information.)

ADULT SUPERVISION REQUIRED.

⚠ Safety Tips and Cautions:

HOT pans and food - Handle Carefully!

HOT oven interior, oven top, oven bottom and back. Do not touch!

NOTE: The "new" smell the oven gives off the first few minutes is the protective oil evaporating from the metal parts in the oven. You may also see a vapor. The oil is food-grade, nontoxic and evaporates quickly. Do not immerse oven in water.

STAIN ADVISORY: Food mixes may cause staining. Cover your workspace with wax paper or a plastic mat, and avoid spilling food on clothing. If dry mix is spilled, use a broom or vacuum to clean it up. If wet mix is spilled, wash

ALWAYS:

- √ Hand-wash and dry all pans and tools before using for the first time, and after baking.
- √ Wash your hands before making food.
- √ Make sure oven rests flat on a level surface when in use.
- √ Use pan tool to move pans through oven.
- √ Allow oven, pans and food to cool before handling.
- √ Turn off and unplug oven when not baking.

NEVER:

- x NEVER leave empty pans or pan tool in oven.
- x NEVER use plugged-in oven around water.
- x NEVER leave plugged-in oven unattended.
- x NEVER put your fingers in oven.

Easy-Bake Ultimate Oven

If you have any questions, comments, or need additional information concerning your EASY-BAKE® Ultimate Oven, or if you need additional information concerning this product or its parts, please call our Hasbro Consumer Affairs hotline at 1-800-327-8264, Monday through Friday during business hours (Eastern time).

easybake.com
For great recipes, events and more!

93404 PN 7164860003

Product and colors may vary.
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FOOD PACKETS MADE IN THE USA. OTHER COMPONENTS MADE IN CHINA. PACKAGED IN CHINA.

Questions?
Call 1-800-327-8264

Try this!

Whoopie Pies or Cookie Sandwiches!

1. Spread frosting on the bottom side of a cupcake or cookie.
2. Place another cupcake or cookie on top of the frosted one.
3. Enjoy your sweet sandwich treat!

⚠ CAUTION - ELECTRIC TOY: This toy has a heating element, which can result in burns. Not recommended for children under 8 years of age. As with all electric products, precau-

⚠ CAUTION - SUPERVISION REQUIRED - ELECTRIC TOY - UNPLUG WHEN NOT IN USE.

Easy-Bake Ultimate Oven

AGES 8+
ADULT SUPERVISION REQUIRED.
NO ASSEMBLY REQUIRED.

ELECTRIC TOY
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Easy-Bake Ultimate Oven

Ready to bake more in your Easy-Bake® Ultimate Oven? Look for these kits and more!

Dessert Dippers — Refill & Tool Kit for tasty brownie and cinnamon pretzel sticks!

Rockin' Pizza Fills — Refill & Tool Kit for rock star pizza pockets!

Each sold separately. Subject to availability.